

### CLAIM AMENDMENTS

This listing of claims will replace all prior versions, and listings, of claims in the application.

1-7. (cancelled)

8. (currently amended) A method of prevention of formation of acrylamide in heat treated food products comprising the steps of;

a) providing a food product or food intermediate from a grain or vegetable base or derivative thereof in need of prevention of formation of acrylamide during heating;

b) applying a composition containing a cyclodextrin selected from ~~a group~~ including the group consisting of alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin, combinations thereof ~~or combinations~~ and modified derivatives thereof, and a carrier topically to said food product or food intermediate in an amount effective to prevent formation of acrylamide during heating; and

c) subjecting said food product or food intermediate to heating of at least 100°C.

9. (original) A method as recited in claim 8, including a further step of partially baking said food product or food intermediate prior to the step of heating the food product or food intermediate to at least 100°C.

10. (previously presented) A method as recited in claim 8, wherein the step of applying the composition is accomplished by spraying.

11-13. (cancelled)

14. (previously presented) A method as recited in claim 8, wherein said food product or food intermediate is selected from a group including baked goods, muffins, rolls, cakes, pies, crackers, toaster pastries, pastries, grain based bars, granola bars, health food bars, breads, cereals, fruit snacks, fruit bars, pizza rolls, soups, pasta, yogurt, pudding,

beverages, sauces, snacks, potato crisps, French fries, corn chips, tortilla chips, extruded snacks, enrobed extruded snacks, pretzels, popcorn, rice and corn cakes, fried and processed foods.

15. (previously presented) A method as recited in claim 8, wherein said food product or food intermediate is partially baked before having the composition applied thereto.

16-21. (cancelled)

22. (previously presented) A method as recited in claim 8, wherein said cyclodextrin is alpha-cyclodextrin.

23. (previously presented) A method as recited in claim 8, wherein said composition comprises about 5% to 20% alpha-cyclodextrin by weight of the composition.

24. (previously presented) A method as recited in claim 8, wherein said cyclodextrin is alpha-cyclodextrin in combination with from 0-50% by weight beta-cyclodextrin or gamma-cyclodextrin.

25. (previously presented) A method as recited in claim 8, wherein said cyclodextrin is alpha-cyclodextrin in combination with from 0.1-40% by weight beta-cyclodextrin or gamma-cyclodextrin.

26. (currently amended) A method as recited in claim 8, wherein the application of said composition to said food product or food intermediate comprises applying the composition by exposing the food product or food intermediate to said composition in a the form selected from a group consisting of an aerosol, curtain, fog or mist.

27. (previously presented) A method as recited in claim 8, wherein the application of said composition to said food product or food intermediate comprises applying the composition by a bath or immersion process step.

28. (previously presented) A method as recited in claim 8, wherein said carrier is selected from a group consisting of water, oil and combinations thereof.

29. (previously presented) A method as recited in claim 8, wherein after the subjecting of said food product or food intermediate to heating of at least 100°C., said food product or food intermediate is provided in a fresh, unrefrigerated state.

30. (previously presented) A method as recited in claim 8, wherein after said subjecting of said food product or food intermediate to heating of at least 100°C., said food product or food intermediate is provided in a refrigerated state.

31. (previously presented) A method as recited in claim 8, wherein after said subjecting of said food product or food intermediate to heating of at least 100°C., said food product or food intermediate is provided in a frozen state.

32. (previously presented) A method as recited in claim 8, wherein said food product or food intermediate is provided by a product supplier with instruction for applying said composition by a third party applicator for remote consumer or commercial application, and said composition is applied by said third party applicator prior to said subjecting said food product or food intermediate to heating of at least 100°C.